



## MAJESTIC BAY SEAFOOD RESTAURANT AT GARDENS BY THE BAY

*Award-winning Chef Yong Bing Ngen combines new innovations and classic favourites at the Majestic Group's first seafood themed restaurant.*

1 November 2012 - Offering the freshest sea treasures from around the world and a luxurious view of the Marina Bay waterfront, Majestic Bay is the perfect locale for seafood indulgences with family, friends and corporate partners.

Following the success of Majestic Restaurant and Jing, Majestic Bay is the newest venture for Chef Yong Bing Ngen. Opening a seafood restaurant is a first for Chef Yong, who is known for his contemporary Chinese cuisine. "Singapore has a love affair with seafood, apparent by the number of seafood restaurants around the island. I have always wanted to open a seafood restaurant and it was just about finding the right spot," shares Chef Yong.

Located below the Flower Dome, the 190-seater restaurant offers a spacious layout apt for family and group dining as well as a private room for intimate gatherings. The design of the restaurant seeks to make the most of the impressive waterfront view of the Marina Bay, taking on nautical references in its design. The setting is reminiscent of a ship deck, with its modern palette of relaxing neutral tones, light oak floors, and a feature wall of round mirror 'portholes'. The corporate colour of aquamarine further accentuates the 'water' theme.

Another highlight in Majestic Bay's interior is the display of artworks by Hong Zhu An, an award-winning Singapore-based artist specializing in calligraphy on layered pigments. Exhibited around the world, his works layer paper pulp on rice paper to achieve a 3-D texture. The restaurant features four sought-after pieces from the famed artist.

### FRESH FROM THE SEA

Evident from the "live" water tanks that flank the entrance, Majestic Bay is all about fresh seafood. A must-try for all crustacean fans, the **Bay's Signature "Kopi" Crab** (market price) is an innovative dish inspired by Chef Yong's love for coffee. Cooked with a special sauce made from a blend of 3 different varieties of coffee beans, this signature creation took chef over 3 months to "brew". Apple jam and a small portion of marmalade and orange juice are used in the Kopi Crab sauce. It is flambéed at the table with a mixture of rice wine and coffee liqueur,



and coffee beans are added to the alcohol mixture just before serving for an extra burst of fragrance and caramelisation.

“I wanted to develop a crab dish that is distinctively Singapore. The “Kopi-O” is an essential morning booster for many of us here, and I thought the robust flavour of coffee would be interesting to work with. The recipe took months of trials to develop, and now it is over to fellow Singaporeans for the verdict!” says Chef Yong.

Other seafood highlights on the menu include the quintessential **Chilli Crab** and **Black Pepper Crab**, live fishes from the tank such as **Empurau**, **Tengalan** and **Leopard Garoupa** which can be steamed in light soya and **Steamed Pacific Clams with Vermicelli in Black Bean Sauce** (S\$12++ each).

The **Braised Yellow Thicken “Mola Mola” Fish Maw Soup with Crab Meat and Shredded Angle Luffa** (S\$16++ per guest) and **Braised Mee Sua with Baby Abalone** (S\$28++ for 2 to 4 guests) are signature creations unique to Majestic Bay. Selected seafood such as lobster and geoduck can be enjoyed sashimi-style, while others such as prawns, bamboo clams and scallops can be lightly poached in superior stock and/or steamed with minced garlic and vermicelli. (Unless mentioned, all seafood items are at market price)

Another recommended order is the **Baked Rice, Assorted Seafood with Chef's Recipe Sauce** (S\$88++ for 4 to 6 guests, S\$108++ for 7 to 12 guests). Inspired by a popular Portuguese dish he sampled in Macau, Chef Yong adapted the recipe for local palates - the Majestic Bay's version is made with quality ingredients like baby abalones, plump scallops, mussels and prawns, topped with a spiced cream sauce and baked with mozzarella cheese to form a fragrant crust.

#### NON-SEAFOOD HIGHLIGHTS

Non-seafood dishes are a stellar hit as well. Go for the **Crispy Shredded Duck Jiang-Nan Style** (S\$30++ half/S\$60++ whole), **Sautéed Black Pepper Diced Beef** (S\$28++ for 2 to 4 guests, S\$42++ for 5 to 8 guests) or the **Sautéed Wild Mushrooms with Asparagus and Minced Garlic** (S\$24++ for 2 to 4 guests, S\$36++ for 5 to 8 guests).



## CLASSIC DIM SUM LUNCH

For lighter bites, a dim sum menu is offered at lunchtime. Created by Guangzhou-born Chef Li Shou Tao who has been making dim sum for over two decades, the menu features 24 traditional items, such as **Steamed Fresh Prawn Dumpling** (\$\$5.50++ for 4 pcs), **Crispy Pancake with Prawns, Pork and Vegetables** (\$\$5.50++ per order) and **Steamed Shanghai Pork Dumpling** (\$\$5.50++ for 3 pcs) as well as more innovative fare like the **Seared Chilli Crab Meat Bun** (\$\$5.50++ for 3 pcs).

For a sweet end to a meal, pick one of the restaurant's original dim sum desserts - the **Chilled Black Glutinous Rice Dumpling with Shredded Coconut** (\$\$4.80++ for 3 pcs) is stuffed with smooth yam paste for a local flavour and the **Glutinous Rice Dumpling with Fresh Cream Stuffing** (\$\$4.80++ for 3 pcs) is a delightfully delicate dessert perfect for ladies. Traditional sweets such as the **Steamed Custard Buns with Salted Egg Yolk** (\$\$4.80++ for 3 pcs) are also available.

Majestic Bay is open 7 days a week and offers lunch and dinner.

## About the Unlisted Collection

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## MAJESTIC BAY SEAFOOD RESTAURANT FACT SHEET

<b>Opening:</b>	23 September 2012
<b>Address:</b>	Gardens by the Bay (Below Flower Dome), 18 Marina Gardens Drive #01-10, Singapore 018953
<b>Telephone:</b>	(65) 6604-6604
<b>E-mail:</b>	<a href="mailto:reservations@majesticbay.sg">reservations@majesticbay.sg</a>
<b>Website:</b>	<a href="http://www.majesticbay.sg">www.majesticbay.sg</a>
<b>Facebook:</b>	<a href="http://www.facebook.com/MajesticBay">www.facebook.com/MajesticBay</a>
<b>Owner Chef:</b>	Yong Bing Ngen
<b>General Manager:</b>	Arthur Ter
<b>Average Bill:</b>	S\$30++ per guest for lunch, S\$68++ per guest for dinner
<b>Operating Hours:</b>	Monday to Sunday Lunch: 11.30am - 3.00pm Dinner: 5.45pm - 9.00pm
<b>Seating Capacity:</b>	190pax
<b>Private Events:</b>	Corporate functions, cocktail receptions and weddings
<b>Dress Code:</b>	Smart Casual
<b>Modes of payment:</b>	Cash, Visa, Mastercard and American Express
<b>Parking:</b>	Gardens by the Bay, Bay South Carpark (public carpark)